

CRAFT COCKTAILS

CLASSICS

Smoked Rosemary Manhattan
copper fox rye, cherry syrup,
cranberry juice, cointreau, smoked
rosemary, shaken | 13

Grapefruit & Cucumber Collins
pearl cucumber vodka, st. germaine,
ruby red grapefruit juice and muddled
cucumbers | 8.5

Charred Gin Fizz
bombay sapphire, bittermilk charred
grapefruit & sea salt tonic, raspberry puree,
bacardi grapefruit shaken and finished with
a sugar charred grapefruit chunk | 10.5

Honey & Thyme Whiskey Sour
jack daniels, bittermilk oxacon bitters
and smoked honey sour, ruby red grapefruit
juice, fresh thyme, egg whites, shaken &
finished with orange peel | 12

MULES

Honey Crisp
skyy honey crisp apple vodka, pearl vanilla
bean vodka, cinnamon and sugar,
muddled fresh sage, cranberry juice shaken,
ginger beer and dried cranberries | 9

Exotic Pear
exotico reposado, grey goose l'poire,
pear syrup, fresh lime juice, ginger beer | 11

Blood Orange & Rye
bulliet rye, solerno, blood orange juice,
muddled orange and ginger beer | 12

Belle Isle
belle isle ruby red grapefruit moonshine,
muddled strawberries and orange,
fresh lime juice and ginger beer | 10.5

COSMOS

Plum
pearl plum vodka, domaine de canton,
cranberry juice, fresh lime juice,
sugar rim | 10

Fig & Vanilla Bean
pearl vanilla bean vodka, fig,
cranberry juice, fresh lime juice, shaken
and finished with dried figs | 9.5

Melon Sage
grey goose l'melon, melon syrup,
fresh sage, lime juice, shaken and finished
with prosecco and sugar rim | 12

Cayenne & Orange
grey goose l'orange, solerno, cranberry
and fresh lime juice, finished with a sugar
and cayenne rim | 12.5

PITCHERS

SPARKLING CITRUS & PINEAPPLE SANGRIA | 34

HIBISCUS & BERRY SANGRIA | 34

GRAPEFRUIT CRUSH | 22

BEER & WINE

CRAFT BEER ON TAP

DEVIL'S BACKBONE VIENNA LAGER 5.2% ABV | 7

PORT CITY PORTER 7.2% ABV | 7.5

LOST RHINO FINAL GLIDE HEFEWEIZEN 5.4% ABV | 8

ROGUE DEAD GUY ALE 6.5% ABV | 7

BLUE MOUNTAIN DARK HOLLOW BARREL AGED
IMPERIAL STOUT 10% ABV | 9

DC BRAU ON THE WINGS OF ARMAGEDDON
IMPERIAL IPA 9.2% ABV | 9

FLYING DOG RAGING BITCH IPA 8.3% ABV | 7.5

FOUNDERS DIRTY BASTARD SCOTCH ALE 8.5% ABV | 8

OLD BUST HEAD GRAFFITI HOUSE IPA 7.5% ABV | 8.5

SWEETWATER GOIN COASTAL FRUIT IPA 6.1% ABV | 7

TROEGS TROEGANATOR DOUBLE BOCK 8.2% ABV | 7

KENTUCKY BOURBON BARREL ALE 8.2% ABV | 7

DOGFISH 60 MINUTE IPA 6% ABV | 8

FAIRWINDS QUAYSIDE KOLSH 4.5% ABV | 7

OLD OX GOLDEN OX 6.5% ABV | 8

STAR HILL NORTHERN LIGHTS 6.2% ABV | 7

ALLAGASH WHITE ALE 5.1% ABV | 7.5

ASK ABOUT OUR ROTATING TAPS!

BOTTLED CRAFT BEER

ACE PINEAPPLE CIDER 5% ABV | 7

SIERRA NEVADA
SIDECAR ORANGE PALE ALE 5.3% ABV | 6.5

LONERIDER
SHOT GUN BETTY HEFEWEIZEN 5.8% ABV | 6

DOGFISH BURTON BATON 10% ABV | 9

ROGUE HAZELNUT BROWN NECTAR 6.2% ABV | 7

BRECKENRIDGE VANILLA PORTER 5.4% ABV | 7

LEFT HAND NITRO MILK STOUT 6% ABV | 7

SMARTMOUTH ALTER EGO SAISON 6.2% ABV | 6.5

LOST COAST TANGERINE WHEAT 5.5% ABV | 7

WINE ON TAP

6oz. TAP POUR | 9oz. TAP POUR

ARCHER ROOSE SAUVIGNON BLANC, chile 8 | 12

LA VITE PINOT GRIGIO, italy 8 | 12

LIAR CHARDONNAY, california 8 | 12

LA VITE PROSECCO, italy (8oz. pour) | 9

TERRACCIANO MONTEPULCIANO, italy 8 | 12

REATA PINOT NOIR, california 10 | 14

CRUSHER PETITE SIRAH, california 11 | 15

ARCHER ROOSE CABERNET SAUVIGNON, chile 8 | 12

HOGWASH ROSÉ, california 11 | 15

BOTTLED WINE

CAMPANILE PINOT GRIGIO
dry, medium bodied, light &
crisp, floral nose & almond
taste, italy | 32

DR. LOOSEN RIESLING
peach, cherry and white
currant flavors with spicy
overtones, germany | 28

THE CROSSINGS
SAUVIGNON BLANC,
passion fruit, citrus notes
clean finish, new zealand | 39

COLUMBIA CHARDONNAY
bright aromas of pear, green
apple; hints of tropical fruit,
sweet vanilla oak,
washington | 33

MER SOLEIL RESERVE
CHARDONNAY
pineapple & citrus blossom
nose, vanilla and white peach
taste, california | 48

BRIDLEWOOD PINOT NOIR
raspberry, dark cherry,
hints of caramel, toffee,
floral, black pepper notes,
california | 34

HIGHER GROUND PINOT NOIR
rich red berries, juicy plum,
cranberry, hints of vanilla
toffee, toasted oak, & spice,
california | 44

SEPTIMA CABERNET
blackberries, cherry, pepper
and vanilla, hint of mint,
argentina | 33

STORYPOINT CABERNET
rich, bold, full-bodied, notes of
nutmeg & vanilla, california | 41

GOOSE RIDGE G3 MERLOT
tart red and purple fruit to
tannins, soft streak of
leather, dusting of coffee,
washington | 46

HAPPY HOUR

daily 3-6pm

\$5 TAPS

All Beer on Tap &
Wine on Tap 6oz. pour

\$7 CRAFT COCKTAILS

Happy Hour is offered
in the bar area and on the patios.

LAMB SLIDER* | 5

TUNA SLIDER* | 5

CHICKEN TACO | 3.5

CLASSIC CHEESE PIZZA | 6

TAVERN CHIPS | 4

FRIED CALAMARI | 4

CAPRESE BRUSCHETTA | 5

FRESH CUT FRIES | 4